

# FCP Format for Exhibition and Business Meeting



## ■ Product Profile / Terms and Conditions

Name of Product	Focaccia							
JAN Code	8055748470808	Package	Materials	Plastic, Paper				
Use by date	Frozen: 15 months		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)			Inner Capacity	
				20,0	12,0	3,0	125 g	
Minimum Units of Delivery	16	Packing	Materials	Carton		Volume		
Lead Time			size/Gross weight	Length(cm) × Width(cm) × Height (cm)			Weight (kg)	
				40,0	30,0	20,0	2,5	
Storage Condition	<div><div><div><input type="checkbox"/> Normal Tempreature</div><div><input type="checkbox"/> Refrigeratino</div><div><input checked="" type="checkbox"/> Frozen</div></div><div></div></div>	Referenc e Price	<div><div><div><input type="checkbox"/> FOB</div><div><input type="checkbox"/> CIF</div></div><div></div></div> <div>*varied by terms and conditions</div>	Prices are valid before				
				Price in Japanese market				
Certifications (Products/System)	HACCP, IFS, BRC, FDA							

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X calories/100g)
Type 1 soft wheat flour with wheat germ	Italy	Energy	1153kJ/273Kcal
Type 0 soft wheat flour	Italy	Total fat	4,4 g
Water	Italy	Saturated fat	0,6 g
Extra virgin olive oil	Italy	Carbohydrates	49 g
Rice flour	Italy	Sugars	1,0 g
Fermented barley malt vinegar	Italy	Fiber	2,6 g
Brewer's yeast	Italy	Protein	8,2 g
Sorbic acid	Italy	Salt	1,6 g
Product Characteristics		Use Scenes (Usage · Recipes)	
Golden colour. After topping and finishing the baking in oven, the product develops a crispy crust and a soft bubbly crumb		Meals, meal at home, focaccia, Italian food	

## ■ Product Picture

	Wheat, Barley	
	Allergen (Specific Raw Materials)	